

Marie McDonald Wins Uncontested Divorce

Las Vegas, Nev.—(U.P.)—Ac-

trix Marie (The Body) McDonald has won an uncontested divorce from millionaire shoe manufacturer Harry Karl on charges of mental cruelty.

The shapely actress received her divorce yesterday in a brief five minute hearing. She and Karl were married Sept. 19, 1947. They have two adopted children, Denise, 5, and Harrison, 4.

Under terms of an out-of-court property and alimony settlement announced in September, Miss McDonald will receive almost \$500,000 during the next 10 years from Karl.

Damage Suit Results

Los Angeles — (U.P.)—Alfred Wohl, 43, has filed a \$60,000 damage suit against Mr. and Mrs. Myron Kinley claiming their dog bit him when he called at their home to issue a license.

Wohl is a licensing agent for the city dog pound.

Onions in the Stew

by BETTY MacDONALD
her best since
"The Egg and I"

The same gaiety, humor, shrewd observation you loved in "The Egg and I? Life on an island with guests on the roof, washing machines in runaway rowboats, could only happen to Betty MacDonald. Read "Onions in the Stew"—complete in the December Ladies' Home Journal. Out today—on all newsstands.



WILL TESTIFY—Dr. Lester Hoveston (above), one-time close friend of Dr. Samuel Sheppard who is on trial accused of murder of his wife Marilyn, waits to testify as the State's 10th witness. Dr. Hoveston was scheduled to tell of Dr. Sam's infatuation with Susan Hayes and at least one other woman.

Eleanor Parker To Wed Thursday

Hollywood — (U.P.)—Film star Eleanor Parker today was free to marry artist Paul Clemens on Thanksgiving Day after obtaining her final divorce from film producer Bert Friedlob.

The actress yesterday received a final divorce to a Nov. 10, 1953, interlocutory decree, which gave her custody of three children, Susan, 6, Sharon, 4, and Richard, 2, and \$300 a month support for them.

Miss Parker told the judge that Friedlob, whom she married in Las Vegas Jan. 5, 1946, "mocked me and embarrassed me in other ways in front of friends."

She and Clemens will be married in Hollywood Methodist church. They have known each other for about a year and she posed for several of his paintings.

Kefauver Undecided On Presidential Race

Washington — (U.P.)—Sen. Estes Kefauver (D-Tenn.) said last night he has "no immediate plans" to seek the presidency in 1956 but "I am not counting myself entirely out."

"It's too early yet to say what conditions might be and to see what kind of man the times demand," Kefauver said in a radio interview Reporters Roundup, MBS.

Kefauver predicted major issues in 1956 will be Democratic demands for "a more positive foreign policy without as much bungling and false starts as we have had in the past" and support for "a better break to the small businessman and the farmer."

Boise — (U.P.)—Idaho Supreme Court Justice Darwin W. Thomas died last night following a brief illness. He was 60.

Feeding the FamilyBy ZOLA VINCENT
Food Editor**Deviled Oysters**

Fine appetizer or more of them for a supper dish deluxe. Pacific Coast oysters which are good are reasonable are good in this. Mix a tablespoon prepared mustard with the yolk of an egg; spread on oysters, dip them in melted butter, then roll in cracker crumbs and broil until brown.

Apple Juice Punch

To four cups apple juice, add four whole cloves. Bring to boiling point. Chill; remove cloves. Pour into mugs; garnish with cinnamon sticks. Six or so servings.

Apple Ice Cream

Said to be called sheer bliss by teen-agers! Combine a pint of vanilla ice cream, four cups of apple juice, a dash of mace and beat together until frothy. Serve foaming in tall glasses.

Chop Raisins

Chopped raisins are best for most batter uses, because they spread the flavor better and have less tendency to sink to the bottom. Flouring with a portion of the dry ingredients before adding to the batter also helps to keep either chopped or whole raisins from sinking. Easiest way to chop raisins is to snip with scissors dipped in hot water.

Plump Raisins

We'll be doing a lot of raisin cooking and baking so it is well to remember this. To plump raisins which may have become dry on the shelf, rinse in boiling water, drain, spread out in a shallow pan and then place in a moderately hot, 375 degree, oven for 10 to 15 minutes or until "puffed."

Steaming in a colander or strainer is another good plumping method. Since raisins will not keep well with the added moisture, plump only as many as you plan to use immediately.

Fruit Cake Pans

No special pans are required for fruit cakes. The most majestic, handsome cakes are usually baked in tube pans. Loaves are popular as are small round cakes. One pound coffee cans, custard cups and fruit and vegetable cans bake nice-sized cakes for holiday eating and giving.

Honey Glaze

If fruit cakes are not decorated you can give them a nice honey glaze while they bake. Spread top of the batter with honey and proceed as usual.

Holiday Duckling with Orange Sauce

If you're departing from tradition this week or looking for a duckling recipe for later enjoyment, here is something both different and satisfying.

Specially raised ducklings, tender and meaty weight 3½ to four pounds when cut up for frying. There's a surprising amount of good eating on one of these which will serve four nicely.

Coat pieces of duckling with flour seasoned with salt, pepper and paprika. Melt one-fourth cup butter or margarine and enough shortening to make one-fourth layer in a skillet. Brown the pieces well, then pour orange sauce over the duckling. Cover and bake in moderate oven, 350

degrees, one hour. Uncover and bake another 30 minutes.

Orange Sauce

Combine one-half cup orange juice, one-fourth cup lemon juice, one clove garlic (crushed), one-half teaspoon each of salt, black pepper and thyme. Three slices of orange cut into quarters will add zest. If desired, leave the rind on the orange slices for extra color as well as flavor interest.

Sweet Potato or Yam Souffle Is Delicious

Sweet, yes? But this sweet potato or yam souffle will prove praise-worthy. Eight servings. Scald one cup milk and add one-half cup sugar, one half teaspoon salt, three tablespoons butter, one teaspoon nutmeg to two cups mashed and hot sweet potatoes; beat until fluffy.

Beat two egg yolks and add to potatoes; add one-half cup raisins and one-half cup chopped nuts. Beat two egg whites stiff; fold into potatoes. Pour into greased baking dish. Bake in moderate oven, 350 degrees, 50 to 60 minutes or until firm. Top with cut-up marshmallows. Brown.

Fruit Cake Baking Guide

If you are baking some large and some small fruit cakes this guide will be helpful. Bake all cakes in slow oven 275 to 300 degrees. Miniature cakes baked in custard cups take about one hour. One pound cakes take about two hours. Larger cakes take anywhere from 2½ to 3½ hours depending on their size. Test all cakes for doneness before removing from oven.

A Few of Many Salt Tricks

Salt, we're told, has some 14,000 recorded uses yet its versatility continues to grow.

For instance, a little salt speeds the whipping of cream or eggs. For those troubled with grainy cooked icing, a pinch of salt aids in keeping this frosting smooth while at the same time improving the flavoring.

Turning out mealy, tender boiled potatoes is no problem when this method is followed: Boil in salted water until done, then drain off the water and sprinkle salt over them. Shake the pan vigorously back and forth over a lighted burner. The salt draws out excess water and leaves the potatoes dry and flaky.

Tip for shelling nuts for holiday puddings and goodies. Soak the whole nuts overnight in salt water. The next morning the shells will crack easily and the kernels come out whole instead of in broken pieces. In addition, the nut flavor will be accentuated by the salt.

In preparation of leafy vegetables to make certain they're clean and free of insects, use salt water to draw out dirt and any insects lurking among the leaves.

Holiday Breakfast Starter. When family and week-end guests gather for Sunday morning brunch, greet them with this menu. Start off with chilled apricot or whole fruit nectar and cranberry juice cocktail poured into small glasses to give a ripple effect of the two colors. Next comes crusty French toast with honey, garnished with a broiled canned cling peach half and strips of bacon. And make sure you have enough coffee to make several rounds.

Quick Coconut Crust. For a quick and so-satisfying crust for filling with chiffon or cream pie; or for packing with ice cream. Spread two tablespoons soft butter evenly on bottom and sides of eight or nine inch pie pan. Sprinkle 1½ cups shredded coconut in pan, pressing evenly into the butter. Bake in slow oven, 300 degrees, 15 to 20 minutes or until golden brown. Cool. When filling with ice cream, use 1½ pints for an eight-inch crust and one quart for a nine inch crust. Serve immediately.

The design of the Christmas Seals sold to raise money for the fight against tuberculosis changes every year. This year a sheet of Christmas Seals shows rows of children holding hands among brightly lighted Christmas trees.

In San Francisco
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at Hotel Plaza

Imagine! Newly-styled guest rooms, all with bath, extra-long beds, free radio, individual reading lights and comfortable chairs... at rates from \$5! Best location, too, on Union Square; a park atop a garage. Superb food in Coffee Shop; Cocktail Lounge.

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SINGLE: \$5 - \$6 - \$7
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SAN FRANCISCO

Motorist Pays Up For 16-Year-Old Theft

Salem — (U.P.)—A conscience stricken motorist has paid back the state of Oregon for the 10 gallons of gas he took 16 years ago.

State Treasurer Sig Unander yesterday received the following letter:

"Dear Sir:
"In 1938 I stole about 10 gallons of gas from a state highway grader. Since I am living a Christian life now, I feel that I should pay for this wrong thing that I have done."

A check for \$3 was enclosed. Unander, who did not disclose the name of the sender, deposited the check to the credit of the State Highway department.

Missing Coos County Children Found Safe

Coquille — (U.P.)—Three children missing in the densely wooded area near Fairview, Ore., in Coos county, over Sunday night were found yesterday in good condition.

Nearly 25 police and volunteer searchers combed the Blue Ridge mountain area in the hunt for Mary and Billy Moore, 5 and 12, and nine-year-old Carl Davidson. They are the children of Mr. and Mrs. Gregory Moore and Mr. and Mrs. John Davidson, all of Fairview.

The three had been on a hike Sunday afternoon when they became lost.

Oregon Journal Papers For Coos Bay Stolen

Coos Bay — (U.P.)—The theft of more than 2000 copies of the Oregon Journal was reported yesterday by the local distributor. The papers were left at their usual spot by the delivery truck at 1 a.m. yesterday, according to a police officer who witnessed the delivery. But the papers were missing when the distributor went to pick them up. Additional copies were flown here from Portland yesterday afternoon.

MILLIUM — METAL INSULATED FABRIC

In case you don't know it by that name, Millium is the metallically sprayed fabric which has recently become so popular.

Minute particles of pulverized metal are suspended in a resin solution which is then used to line (or coat) a surface of a fabric. This fabric is then, in turn, used to make articles of apparel, etc., etc. The idea being that during hot weather it keeps you cooler by reflecting the atmospheric heat outward, while in the cold weather it keeps you warmer by reflecting body heat back to you.

Which is fine, and we have no quarrel with it.

However, the thing to be mindful of it that this metallic coating is solvent soluble and tends to disappear progressively with each cleaning. Until after a number of cleanings more and more of it is gone, and the garment begins looking as if it had been carelessly sprayed with aluminum paint.

Forewarned is forearmed. Now you know.

While Millium was not intended for draperies, people are using it this way. If you do use it for draperies, put the metallic side inside.

Good cleaning and safe cleaning are possible only from people who know their business. If at the same time you like to deal with folks who also appreciate your business, we recommend that you empty your soiled garments and BRING THEM TO

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FLUHRER'S OR MORNING FRESH

Dressing Bread 20c

1-lb. Loaf

ROYAL CROWN Cola 6 12-oz. Bottles 45c

CANADA DRY or PARTY-PAK Mixers 2 Large Bottles 45c



MIXED MINT CANDY 1-lb. Cello 39c

CINNAMON DROPS RED HOTS 8-oz. Cello 29c

Grade "AA" Medium EGGS Ctn. DOZ. 39c

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Time to Please Your Guests and Your
Budget Too, with These Festive Foods
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SLICED BACON Layer Pak LB. 59c

VEGETABLES

GOLDEN YELLOW PUMPKINS EA. 15c

CRISPY GREEN CELERY Large Bunches LB. 5c

SWEET SPUDS or YAMS No. 1 Fancy 2 lbs. 25c

CAPE COD Cranberries LB. 19c

U.S. NO. 1 SPUDS 10 lb. Bag 39c

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Wednesday — WE WILL BE CLOSED
THANKSGIVING DAY

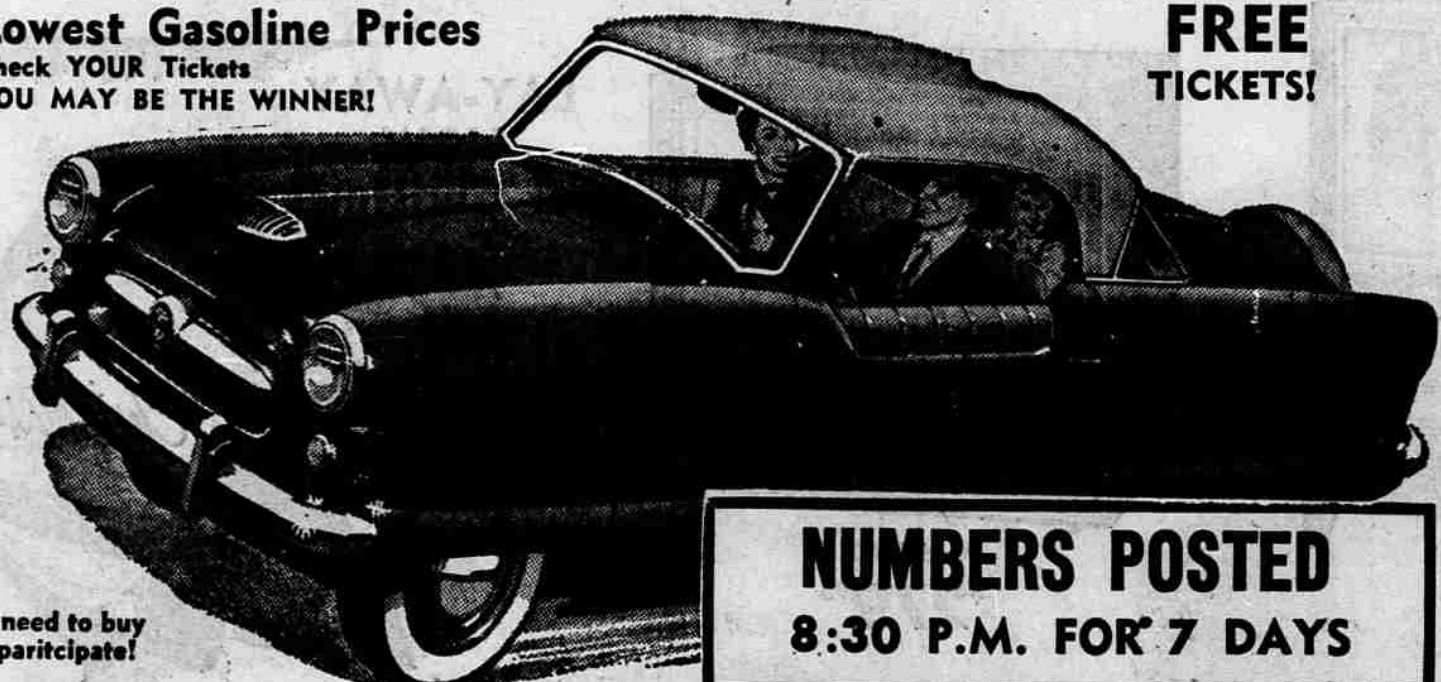
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